

Hawaiian Bowl

Makes: 50 servings

50 Servings

Ingredients	Weight	Measure
Chicken, diced	6 lb 4 ounces	
Soy sauce, low sodium		1 pint + 9 ounces
Pineapple juice		1 quart + 10 ounces
Garlic powder		5 Tbsp
Quinoa, cooked		50 cups
Green onions, chopped		4 1/8 cups
Carrots, raw, shredded		2 cups
Pineapple, canned, tidbits, drained		4 1/8 cups



Directions

1. For marinade, mix pineapple juice and soy sauce.
2. Marinate chicken overnight in half of the marinade. Save the remainder for step 5.
3. Bake chicken at 350 degrees F until chicken reaches internal temp of 165 degrees F.
4. Boil water (4 cups for 6 servings, 34 cups for 50 servings) and then add quinoa (2 cups for 6 servings, 17 cups for 50 servings). Cook for 15 minutes.
5. Combine cooked quinoa, green onions, carrots and marinade left over from step 1.

6. Serve 1 cup quinoa mixture and top with 2 oz chicken.